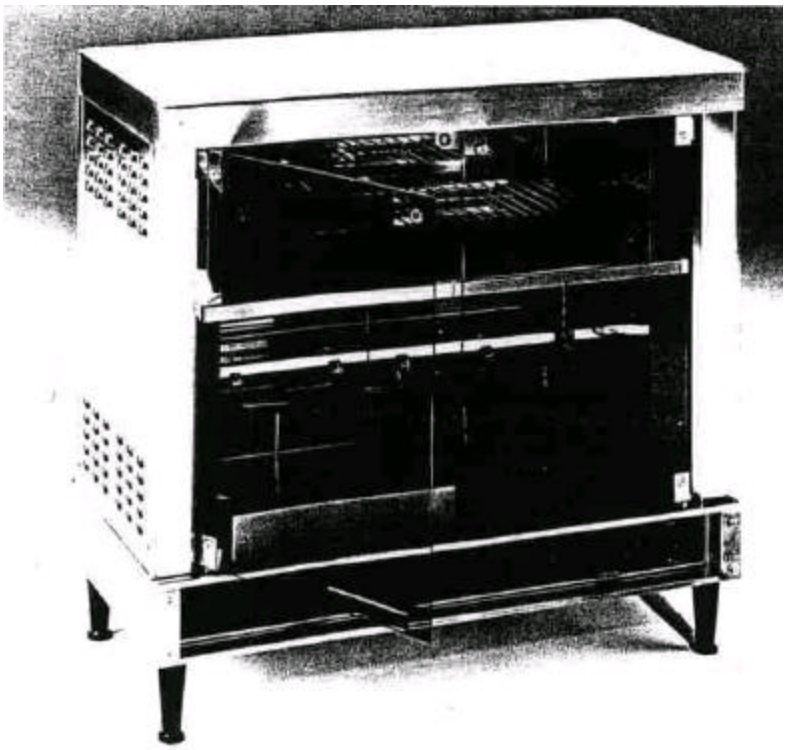
EQUIPEX LTD.

OPERATION MANUAL FOR
SODIR
ROTISSERIES

MODEL RBE-4



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read **all** the instructions.
2 Water must be added to the drip tray to prevent the grease smoking or possibly catching fire.
3. Do not touch hot surfaces. Use handles and knobs.
4. To avoid electrical shock, do not immerse the power cord, plug, or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used or near children.
6. Unplug from outlet when not in use **and** before cleaning. **Allow to cool**

   before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
9 Do not use outdoors.
10. Do not allow cord to hang over edge of table or counter, or to touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil.
13. To disconnect, **turn any control to "OFF"** then remove plug from the wall outlet.
14. Do not use appliance for other than its intended use.
15. **SAVE THESE INSTRUCTIONS**

INTRODUCTION

The SODIR Model RBE-4 rotisseries are designed to offer quality food cooking and roasting. The units are constructed of food service quality stainless steel and tinted tempered (safety) glass. The rotisseries are front-loading units that feature infrared quartz elements as a source of heat, an attractive roast / hold / display cabinets and the see-through doors that can be successfully used in a deli or other facilities where customers can watch food preparation. Model RBE-4 comes equipped with one roasting spit that will hold up to 4 standard size chickens and a warming shelf that will hold up to 10 birds. The unit is furnished with an ON/OFF switch, rotary control switch that allows to use either two heating elements turned on, or just one element working. An indicator (red) light lets operator know when the element(s) are on. The cabinet is equipped with a lamp located over the warming shelf for better display of the cooked product.

SPECIFICATIONS

Model	**Electrical**	**Plug Configuration**
RBE-4	208/240V, 1PH, 2.2KW, 9/11A	NEMA-6-15P

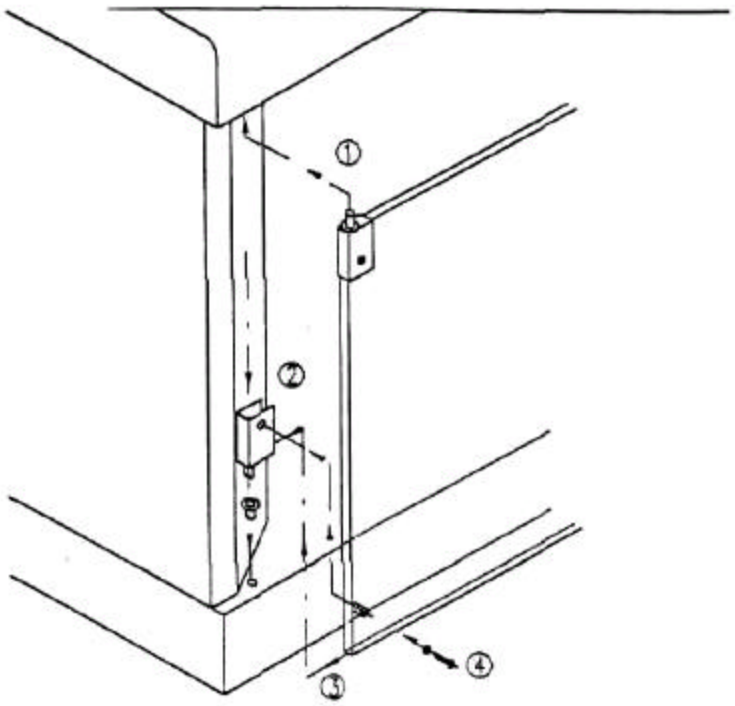
INSTALLATION

The SODIR rotisserie needs to be connected to a grounded outlet of proper voltage (208V or 240V). DO NOT place the unit in a damp area or near steam sources. Consult your local authorities to determine if and what kind of ventilation is required for this type of cooking appliance.

ASSEMBLY

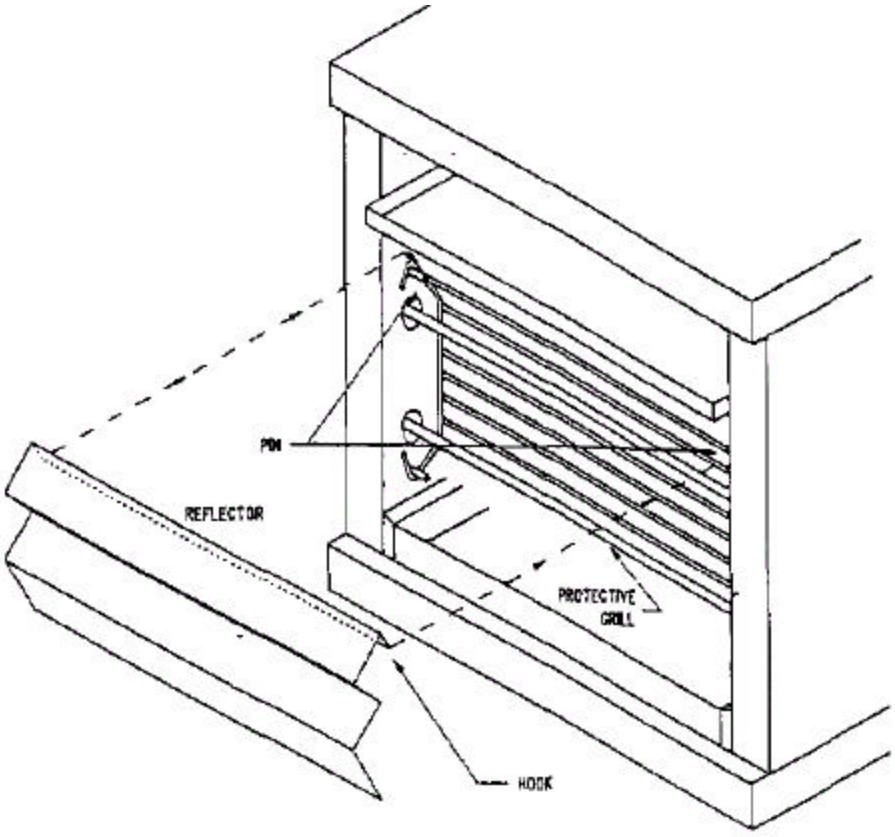
The SODIR rotisserie comes from the factory assembled, but with the doors and deflector plates removed for shipping.

Door Mounting: The doors are supplied with one top hinge attached to the door. The other hinges are packed in the carton. To mount the doors, put a metal bushing provided on the shaft of the attached top hinge; then place the hinge with the bushing into the hole on the top. Next, place the second hinge (provided) with the bushing into the hole on the bottom and slide the glass door into the hinge. Align the hole in the door with the hole in the hinge, then attach the door to the bottom hinge using the screw, flange and nut provided. Repeat the mounting procedure for the opposite door (see drawing below).



Deflector Mounting: The deflectors mount around the back side of the quartz heating elements. To mount the deflector, remove the back panel of the unit by unscrewing two black knobs located in the rear. With the back panel removed, place the hook side of the deflector onto the pins located on the sides of the housing (see drawing below). This is the same place where the heating elements protecting grill is mounted. Reverse procedure to put the cover back in place.

Note: when cleaning, use the same procedure to remove the deflector



Assembling Spits and Forks: First, mount the forks on to the spit. To do so, start with a U-shaped fork and mount it on to the spit about 2" from one of the spit's ends with the fork facing inside. Follow by mounting all Z-shaped forks on to the spit; then finish the assembly with a U-shaped fork facing inside. Distribute the forks evenly over the length of the spit; then tighten the mounting screws provided. Place the square end of the spit into the square motor gear drive located on the inside wall of the rotisserie. Place the other end into the holder on the other side.

Note: the motor gear drive and the spit holder are moveable in and out (front to back), which allows to adjust the position of the spit against the heating elements in order to achieve the desired results by cooking at different distances from the heat source

Before operating the rotisserie, remove the bottom drip pan, the warming shelf rack and pan and clean them thoroughly.

Note: it is necessary to add water to the drip tray located at the bottom of the unit. We strongly recommend doing it to prevent the product drippings and grease from smoking and possibly catching fire. It also makes the cleanup much easier

OPERATION

The assembled rotisserie is now ready for operation. The group of two heating elements is controlled by the rotary switch. By turning the rotary switch knob clockwise, you can set the unit to work on **FULL POWER** (two elements on, gear motor working), **HALF POWER** (one element on, gear motor working) or **GEAR MOTOR ONLY** (all elements off). The fourth position is the **OFF** position.

Place the product to be cooked on the spit so that the weight is as evenly distributed as possible. The forks on the spit should be positioned 90 degrees apart in order to hold the product firmly. Place the spit with the product with its square end into the square motor gear drive. Place the other end of the spit on to the holder. Select the distance between the spit with the product on it and the heating elements that will allow achieving desired results using two spit hooks provided.

With the spit loaded and in place, close the front doors, turn the **ON/OFF** switch to **ON** position and select cooking or holding by turning the rotary switch to full power (both heating elements on) or half power (one heating element on). The red indicator light will be lit and the spit will start to rotate. Upon completion of cooking/roasting, turn the rotary switch knob to the **OFF** position (if you want to unload the spit) or to the **GEAR MOTOR ONLY** position (if you want to hold the product for a short period of time. We recommend letting the product cool slightly before handling it. After some cooling, the product may be removed and placed on the rack of the warming shelf.

Note: the product on the spit must be able to turn freely, not touching the sides. Do not overload the spit

The SODIR rotisseries can be used for a wide variety of foods. Cooking times will vary depending on food products and desired results. The typical roasting time for a 2-1/2 Lb. chicken is 50 to 75 minutes when using fall power (both heating elements on).

Note: to improve shelf life of the product placed on the warming shelf for holding, wrap product in oven bags or aluminum foil

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning
CAUTION: Allow the glass doors to cool before cleaning. Do not spray hot glass with cold liquid
CAUTION: Do not spray hot heating elements with any liquid

Cleaning is very important in maintaining a safe and well working rotisserie. Allow the unit to cool before cleaning. The warming shelf rack and pan, the bottom drip tray, the back covers, the deflector, the spit and the forks are removable for cleaning. Upon removing, clean them separately using a damp cloth or sponge and mild cleaning liquid soap. If needed, use scouring pad on the spit and the forks. The exterior and interior of the housing should be cleaned with a cloth dampened lightly with a soap and water mixture. Use a clean lint-free cloth to remove the excess water or soap.

DO NOT spray the housing with any liquid

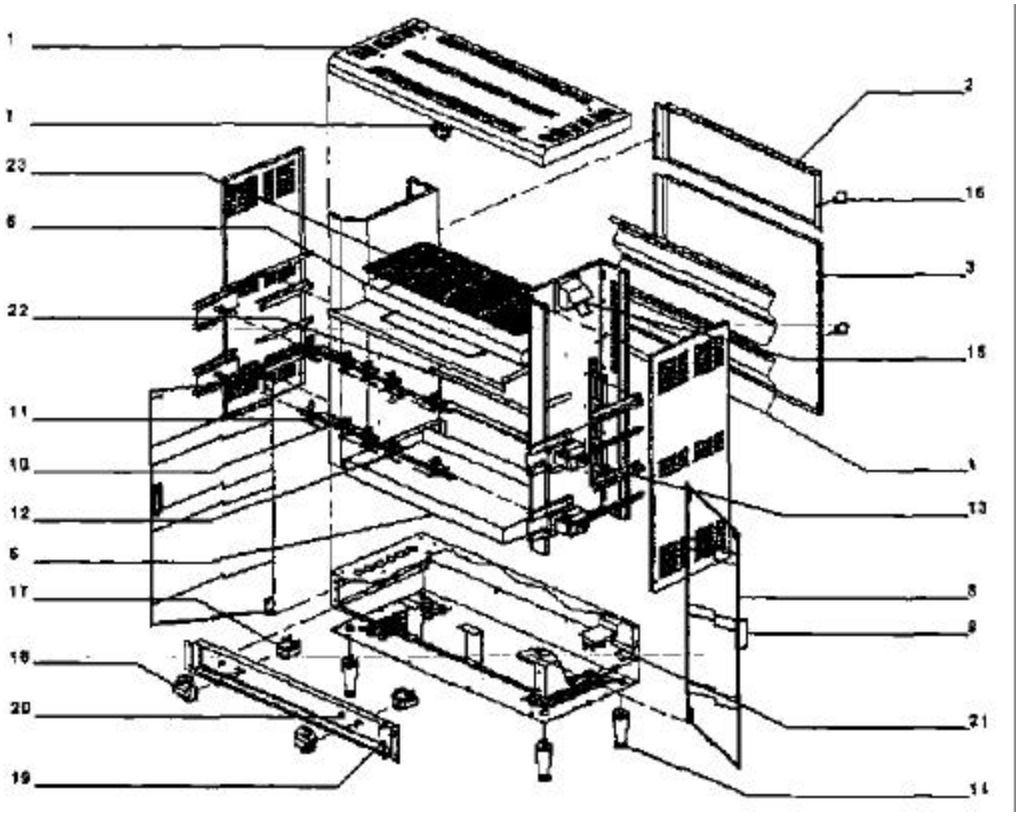
DO NOT allow water to drip into the housing around the electrical components

DO NOT wash oven under running water

DO NOT use an abrasive sponge on exterior or interior surfaces

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUiPEX, LTD.** at 1-800-649-7885 and ask for customer service.

SODIR ROTISSERIES



MODEL RBE 4

EQUIPEX, LTD.			14-Sep-00	SPROT-04-03	
765 Westminster Street, Providence, RI 02903					
tel: (401)273-3300 fax: (401)273-3328				Toll free: 1-800-649-7885	
SODIR Model RBE-4 Rotisserie (208 -240V/60/1Phase)					
Drawing #	**Part Number**	**Quantity**	**Description**	**Old Part Number**	
1	600021110	1	Roof	P-S9030110	
2	600031210	1	Top Rear Cover	P-S9020110	
3	600041210	1	Bottom Rear Cover	P-S9022110	
4	000891210	1	Deflector	P-S9023108	
5	610061210	1	Water Tray	P-S9044110	
6	610071210	1	Warming Shelf Tray	P-S9041110	
7	B09003	2	Magnetic Assembly	P-S209003	
8	H01006	2	Glass	P-S801006	
9	A15020/2	2	Glass Handle	P-S115020/2	
10	F03019	1	Spit	P-S603019	
11	F03021	2	Fork U-shape	P-S603021	
12	F03020	3	Fork Z-shape	P-S603020	
13	A03008	1	Motor Assembly, 220V	P-S103008	
14	A13005	4	Foot	P-S113005	
15	A18005	1	Lamp Assembly	P-S118005	
16	A17001/3	4	Knob, Back Cover	P-S117001/3	
17	A01001	1	Rotary Switch	P-S101001	
18	A14078	1	Knob, Thermostat	P-S114078	
19	A07002	1	Switch, On/Off	P-S107002	
20	A08008	1	Red Pilot Light, 220V	P-S108015	
21	A16004	1	Terminal Block	P-S116004	
22A	D01033	2	Heating Element, 220V	P-S401033	
22B	D04003	2	Quartz Tube	P-S404003	
	H01006A	2	Door Hardware Kit	P-S801006A	
	F01030	1	Wire Warming Shelf	P-S601030	

EQUiPEX LTD., Limited Warranty

Your new Equipex product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects in material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. The CUSTOMER must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
2. Labor to replace parts which have become inoperative due to normal use or abuse.
3. Material or labor to renew or repair scratched, stained, chipped, pitted dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from an authorized service agency for repair of a machine designated as "CARRY IN SERVICE" (table top models).
5. Labor charges to install or test attachments or accessories which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier, or upon discovery, in case of hidden shipping damages. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Equipex, Ltd., or any of its affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of or the inability to use the machine for any purpose.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABHJTY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LTD.

Please call your local dealer to arrange for service

11-25-96

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